

Manuals and Documents
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WE CHILL IT.COM

Wechillit.com Ltd
WCI Group House
18 Pride Hill
Shrewsbury SY1 1DQ

Tel: 01743 289418
Fax: 01743 289416

Web: www.wechillit.com

**EF SERIES 1-TANK/2-TANK
ELECTRIC FRYER**

USER'S MANUAL

Thank you for purchasing the EF Series Electric Fryer. In order to make proper use of this product and to avoid problems, please read this manual carefully and retain for future reference.

WARNING

Any modification, incorrect installation or maintenance by unqualified persons may lead to injury or death. Please contact supplier and trained professionals for any maintenance or adjustment.

WARNING

Do not place or store any flammable liquid, gas or other unsafe objects near the unit.

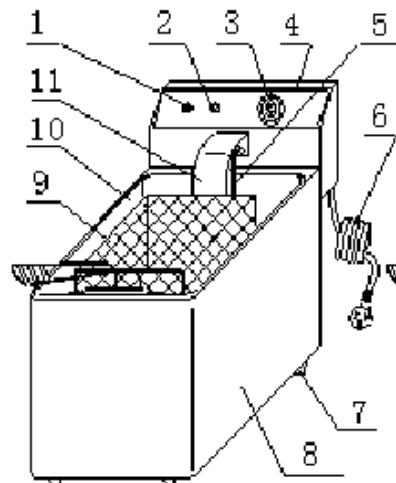
WARNING

The exterior of this equipment must be grounded. If the oil level drops below the minimum indicated level there is a danger of fire.

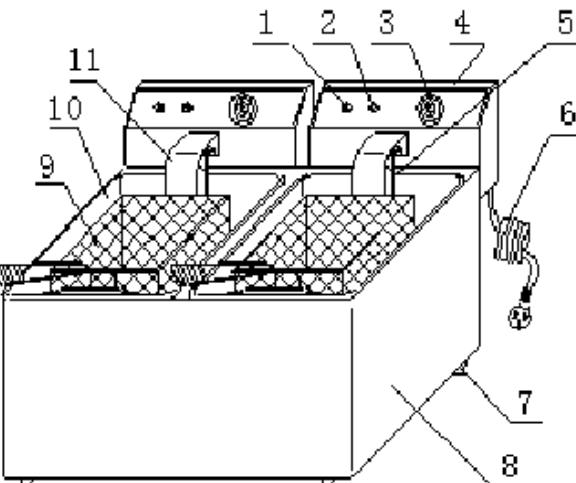
This product has been designed and developed to feature attractive design, quality materials and convenient operation, maintenance and durability. It provides constant temperature control, fast heating and economy of both oil and energy and can cook, fry and warm food.

A. Structure

EF series 1-tank electric fryer



EF series 2-tank electric fryer



1-POWER INDICATOR

2-HEATING INDICATOR

3-TEMPERATURE CONTROLLER

4-HEAD UNIT

5-ELECTRIC ELEMENT

6-POWER CABLE

7-RUBBER FEET

8-LOWER BOX

9-FRYING BASKET

10-OIL PAN

B. Function

1. The EF series electric fryer is available in two models: one tank and two tank fryer. The two tank fryer can fry two different kinds of food without mixing the smell.
2. The unit is fitted with a thermostat which sets the temperature for frying. There are also power and heating indicators to show the heating status.
3. When the temperature of the oil rises to above the level above the

high limit, the safety cut-out device will cut off the power automatically. This avoids danger from the unit temperature getting too high and must be reset by hand.

4. When lifting the head unit, a micro-switch activates and cuts off the power for safety and to prevent the element being dry burned.
5. The handle of frying basket can be folded and dismantled. The removable oil tank is constructed from stainless steel and has oil level calibration marks. The unit is easy to operate, clean, transport and store.
6. The element has a protecting plate and is easy to withdraw from the tank by lifting the head unit. This facilitates easy cleaning of the element and the oil tank.

C. Basic parameter

Name	1-Tank Electric Fryer			
Model	EF-4L	EF-6L	EF-8L	EF-11L
Voltage	~220V, 50Hz	~220V, 50Hz	~220V, 50Hz	~220V, 50Hz
Power	2000W	2500W	3250W	3500W
Number of oil pot	1	1	1	1
Size of oil pot (mm)	185×270×175	240×300×150	240×300×200	300×325×200
Volume	4(L)	6(L)	8(L)	11(L)
Number of frying basket	1	1	1	1
Size of frying basket	150×220×135	195×250×125	195×250×150	210×280×150

The setting range of temperature of oil	60°C-190°C	60°C-190°C	60°C-190°C	60°C-190°C
Moving temperature of temperature limiter	230°C	230°C	230°C	230°C
Hand resisting temperature	150°C	150°C	150°C	150°C
Dimension(mm)	220×400×315	265×430×290	265×430×340	325×460×340
Length of handle(mm)	240	240	240	240
Weight	5.5kg	6kg	7.2kg	8.1kg

Name	2-Tank Electric Fryer			
Model	EF-4L-2	EF-6L-2	EF-8L-2	EF-11L-2
Voltage	~220V, 50Hz	~220V, 50Hz	~220V, 50Hz	~220V, 50Hz
Power	2×2000W	2×2500W	2×3250W	2×3500W
Number of oil pot	2	2	2	2
Size of oil pot (mm)	185×270×175	240×300×150	240×300×200	300×325×200
Volume	2×4(L)	2×6(L)	2×8(L)	2×11(L)
Number of frying basket	2	2	2	2
Size of frying basket	150×220×135	195×250×125	195×250×150	210×280×150
The setting range of temperature of	60°C -190°C	60°C -190°C	60°C -190°C	60°C -190°C

oil				
Moving temperature of temperature limiter	230°C	230°C	230°C	230°C
Hand resisting temperature	150°C	150°C	150°C	150°C
Dimension(mm)	435x400x315	550x430x290	550x430x340	670x460x340
Length of handle(mm)	240	240	240	240
Weight	10.2kg	11.1kg	13.1kg	14.6kg

THE QUANTITY OF FOOD FOR COOKING AT ONE TIME,
SHOULD NOT BE OVER THE AMOUNTS DETAILED BELOW
(BASED ON MEAT):

EF-4L/4L-2	EF-6L/6L-2	EF-8L/8L-2	EF-11L/11L-2
0.6Kg/pot	0.9Kg/pot	1.2Kg/pot	1.6Kg/pot

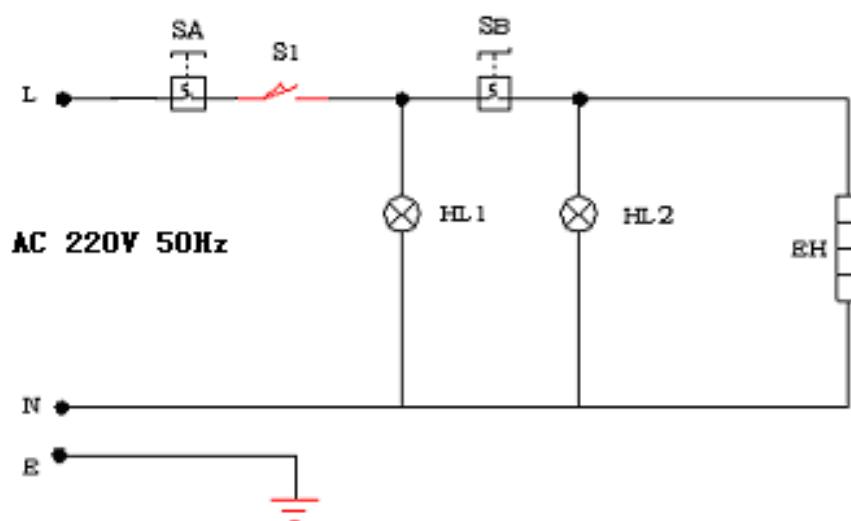
NOTE

THE QUANTITY OF FOOD OTHER THAN MEAT MUST BE LIMITED IN ORDER TO AVOID OIL OVERFLOWING.

CARE MUST BE TAKEN WHEN FRYING FOOD WITH A HIGH WATER CONTENT TO AVOID THE OIL BOILING OVER.

PARTICULARLY WET FOOD OR FOOD THAT IS TOO LARGE CAN CAUSE A SURGE OF BOILING OIL.

D. Circuit diagram



S1 MICRO-SWITCH SA TEMPERATURE LIMITER

EH ELECTRIC HEATING TUBE HL1 POWER INDICATOR

HL2 HEATING INDICATOR E EARTH GROUND

SB TEMPERATURE CONTROLLER

NOTE: THE CIRCUITS FOR THE GF SERIES 1-TANK/2-TANK ELECTRIC FRYER ARE DIFFERENT. THE DIFFERENCE IS THAT 2-TANK ELECTRIC FRYER HAS TWO TANKS AND TWO ELECTRIC BOXES AND TWO SEPARATE TEMPERATURE CONTROLLERS.

E. Instruction

1. Check that the power supply is correct, and make sure the supplied voltage is coordinated with the voltage required by the unit.
2. There is an oil level mark in the oil tank. During use the quantity of oil in the oil tank should be kept between the “MAX” and “MIN” levels.
3. 1) Plug the machine and switch on the power. The green indicator illuminates. This shows that current has been supplied to the machine.
2) Rotate the temperature controller clockwise, until the required temperature is set. At that time, the yellow indicator illuminates

and green indicator switches off. This shows that the electric element has stopped working and temperature of the oil in the tank has risen to the correct level.

4. 1) When the temperature of the oil rises to the required temperature, the temperature controller will cut off the power automatically.
- 2) When the temperature of the oil lowers, the temperature controller switches the power back on automatically. The yellow indicator illuminates, the green indicator switches off, and the electric heating element works again causing the temperature of the oil to rise.
- 3) This process is repeated to ensure that the temperature of the oil remains constant at the required temperature.

5. The lid of the tank is designed to keep the tank clean and to retain heat. When putting on the lid, please make sure there is no water on it in case water drops into the tank and causes oil splashes.
6. 1) The enclosed frying basket is for frying small food. There is a hook and handle on the basket.
- 2) Immerse the basket in the oil when operating. When frying is finished, lift the basket and rest it on the front notch of the tank to drain the oil. The user can put large food into the tank directly to fry.

7. After use, rotate the temperature controller anti-clockwise as far as it will go to cut off the power.

8. 1) Pour the old oil out of the pot when the temperature drops to normal.
 - 2) First switch off the power, fish plate out of the tank, and then take the fryer head out of the back notch in the bottom box. Electric heating tube and electric box are removed from the tank, and should be put in a suitable, safe place. The oil tank can now be cleaned.
9. In order to make sure the fryer remains safe and lasts for a long time, the user should clean out the dregs of oil and dirt from the element.
10. The fish plate in the oil tank is designed to protect the element. Make sure to put the partition board into the tank when frying food.
11. 1) There is temperature in electric box. The moving temperature is 230°C; reset temperature is less 170°C.
 - 2) There is a reset button which must be pressed when the high temperature limit cut out has been activated. This button is located below the fryer head. Press the reset button to restart.
12. There is a micro switch in the fryer head. When the head is put into the bottom unit of the fryer, the electricity is connected, and when it is lifted out the electricity is disconnected.
13. Fresh vegetable oil should be used to avoid the risk of boiling over. Do not use old oil because it will have a reduced flash-point and be

more prone to surge boiling.

F. Notes for installation

1. The voltage for this equipment must be coordinated with the supply voltage.
2. User should install a suitable power switch and breaker switch near the fryer.
3. At the back of the unit is the earth bolt. Please connect the earth wire in compliance with the safety regulations reliably with copper cable of no less than 2mm².
4. Before use, check whether every connection is formed, voltage is normal and ground connection is safe.
5. Do not use water to clean the electric box directly.
6. The installation of this fryer must be done by professionals.

Notice

- This equipment must be operated by trained cook or professionals.
- Do not dismantle and refit the machine. Any dismantling or alteration could cause serious accidents.
- Do not clean the product with a water jet or immerse the electric box into water while cleaning as this creates the risk of electric shock.
- High temperature can cause burns. When the fryer is in use and before or after being used, do not touch directly the body of the unit because of high temperature.

- Do not use a power supply with incorrect voltage.
Do not use a main switch that does not comply with safety regulations.
- In thunderstorm conditions, unplug the unit to avoid damage from power surges.
- Take care not to damage the unit with hard objects.
- After using, please shut off main switch.
- The installation and maintenance of electric circuit must be carried out by professionals.
- If the power cord is damaged, the user should consult the manufacturer, maintenance department or professionals to repair.

Warning!

- When using ensure that your hands, plug and switch are dry.
- Oil should not be allowed to get lower than the minimum oil level. Do not dry burn.
- Do not use water to clean the electric box directly or immerse the electric box into water to clean.
- Do not use old oil to fry because it will cause over boiling.

G. Troubleshooting

Problem	Cause	Solution
1. When the machine is plugged in and the power is switched on, the power indicator does not illuminate and there is no heat.	1. The plug is not properly inserted. 2. Micro-switch contacts may not be correctly seated.	1. Ensure the plug is inserted properly. 2. Adjust the limit distance of micro-switch
2. The heating indicator does not illuminate and temperature does not rise.	1. The connection of electric element is loose.	1. Tighten the screws on both sides of the element. 2. Replace the element.
3. Power indicator is on but the setting temperature is not raised.	1. Temperature controller is burned.	1. Change temperature controller.
4. Temperature control is normal but indicator is not	1. Indicator is burned.	1. Change indicator.

on.		
5. After circuit heating electric heating tube is not heated.	1. Temperature limiter works.	1. Reset “over heating protecting button” by hand.
6. Temperature control can not be controlled.	1. Temperature limiter is out of order.	1. Change temperature limiter.

Aforementioned troubles are just for reference. If any fault occurs, please cease using, return it to professional technicians for check and repair.

H. Transportation and storage

During transportation, the machine should be careful handled and protected from shaking. The packaged machine should not be stored in the open air. It should be stored in a ventilated warehouse without corrosive gas. It should not be stored upside down. If it needs to be stored in open air temporarily, protection against rain is needed.

I. Cleaning and maintenance

1. Disconnect the power supply before cleaning in case of accident.
2. Do not use a wet cloth with non-corrosive cleanser to clean the module plate, the surface of the equipment and power cord. Direct washing by water is not permitted in case of any damage to the equipment.
3. If the unit is not in use at any time, please switch off the temperature controller and main switch.
4. Please store the equipment in a ventilated storehouse without corrosive gas after cleaning when it is not to be used for a long time.

J. Daily check

Check the condition of the machine before and after use every day.

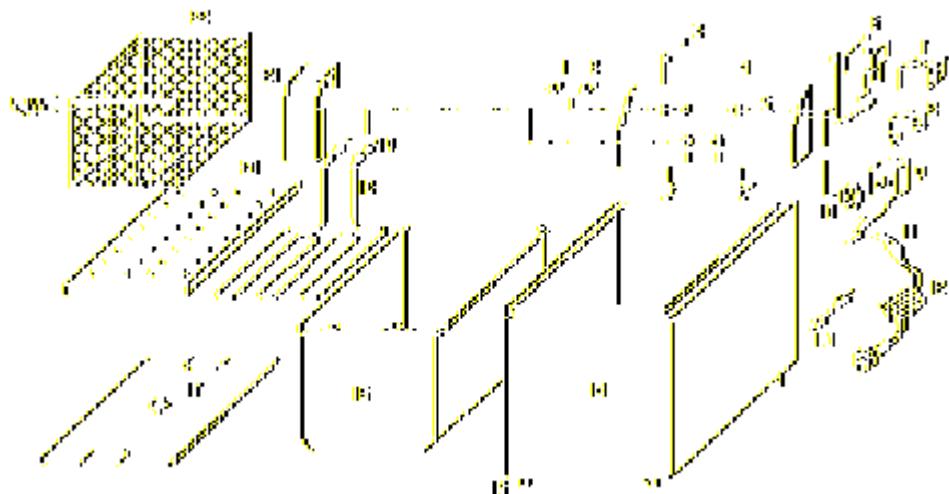
Before using	Is the machine positioned correctly? Is the power cord old, broken or damaged? Is the control panel damaged?
After using	Is there a strange smell? Is there a strange sound

WARNING!

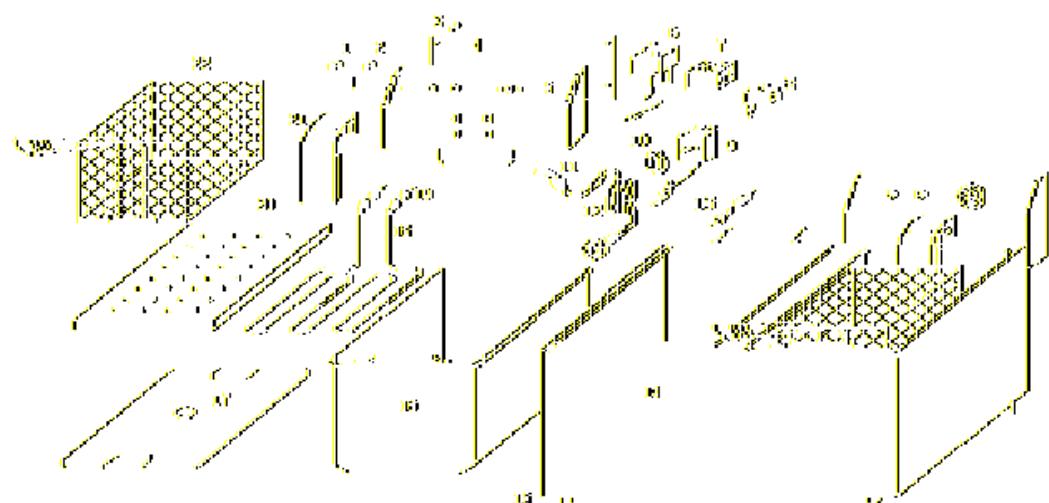
- Please check the machine everyday.
Regular checks of the product that can avoid serious accidents. The temperature of the machine should not get above 200°C.
- Stop using the machine if you feel that there may be a problem with the machine.
Ask a properly qualified person to check and maintain the machine as soon as possible.

K.Diagram

EF series 1-tank electric fryer



EF series 2-tank electric fryer



1: POWER INDICATOR	2:HEATING INDICATOR	3:SCREW OF SIDE BOARD
4:BACK BOARD	5:ELECTRIC BOX	6:TEMPERATURE LIMITER
7:PORCELAIN SOCKET FOR CONNECTION	8: MICRO-SWITCH	
10: KNOB	11:SHEATH OF POWER CABLE	12: POWER CABLE
13: EQUIPOTENTIAL GROUNDED SCREW	14: LOWER BOX	15: RUBBER FEET
16: OIL POT	17: COVER OF OIL POT	18:ELEMENT
20: PARTITION BOARD	21: PROTECTING BOARD FOR ELEMENT	19:FIRMED SCREW
FRYING BASKET		22:

DIAGRAM LIST

Name of product: EF series 1-tank fryer

NO	NAME	SPECIFICATION	AMOUNT	NOTE
1	Power indicator	Φ12 250V/14A	1	Outsourcing, green with line
2	Heating indicator	Φ12 250V/14A	1	Outsourcing, green with line
3	Fix screw for back board	M4×8 with flat pat	4	Outsourcing
4	Back board	Stainless S=0.8	1	
5	Electric box	Stainless S=0.8	1	
6	Temperature limiter	230 /250V	1	Outsourcing
7	Connection ceramic	Insulated ceramic 250V/16A	1	
8	Micro-switch	KW-7-0/16A	1	Outsourcing
9	Temperature controller	190 /250V	1	Outsourcing
10	Knob of temperature controller	ABS Plastic	1	
11	Sheath of power cable	Φ15/ABS Plastic	1	With bayonet
12	Power cable	250V 3×1.5mm ²	1	Outsourcing, with plug (2.5m)
13	Equipotential ground screw	M6×15/brass	1	With screw and spring, flat pat
14	Bottom box	Stainless S=0.8	1	
15	Rubber feet	Φ30×15/black	4	Outsourcing
16	Oil pot	Stainless steel	1	Outsourcing, with oil level
17	Cover of oil pot	Stainless S=0.8	1	
18	Element	230V/50Hz	1	Out-processing
19	Fix screw for element	45# steel M12	2	
20	Partition board for oil	Stainless S=0.8	1	
21	Protecting board for element	Stainless S=0.8	1	
22	Frying basket	Stainless wire, net	1	Handle can be folded

Info:

The specification of each electric heating tube in fryer is:

- EF-4L: 2000W, 230V/50Hz
- EF-6L: 2500W, 230V/50Hz
- EF-8L: 3250W, 230V/50Hz
- EF-11L: 3500W, 230V/50Hz

DIAGRAM LIST

Name of product: EF series 2-tank fryer

NO	NAME	SPECIFICATION	AMOUNT	NOTE
1	Power indicator	Φ12 250V/14A	2	Outsourcing, green with line
2	Heating indicator	Φ12 250V/14A	2	Outsourcing, green with line
3	Fix screw for back board	M4×8 with flat pat	8	Outsourcing
4	Back board	Stainless S=0.8	2	
5	Electric box	Stainless S=0.8	22	
6	Temperature limiter	230 /250V	2	Outsourcing
7	Connection ceramic	Insulated ceramic 250V/16A	2	
8	Micro-switch	KW-7-0/16A	2	Outsourcing
9	Temperature controller	190 /250V	2	Outsourcing
10	Knob of temperature controller	ABS Plastic	2	
11	Sheath of power cable	Φ15/ABS Plastic	2	With bayonet
12	Power cable	250V 3×1.5mm ²	2	Outsourcing, with plug (2.5m)
13	Equipotential ground screw	M6×15/brass	2	With screw and spring, flat pat
14	Bottom box	Stainless S=0.8	1	
15	Rubber feet	Φ30×15/black	4	Outsourcing
16	Oil pot	Stainless steel	2	Outsourcing, with oil level
17	Cover of oil pot	Stainless S=0.8	2	
18	Element	230V/50Hz	2	Out-processing
19	Fix screw for element	45# steel M12	4	
20	Partition board for oil	Stainless S=0.8	2	
21	Protecting board for element	Stainless S=0.8	2	
22	Frying basket	Stainless wire, net	2	Handle can be folded

Info:

The specification of each electric heating tube in fryer is:

- EF-4L-2: 2000W, 230V/50Hz
- EF-6L-2: 2500W, 230V/50Hz
- EF-8L-2: 3250W, 230V/50Hz
- EF-11L-2: 3500W, 230V/50Hz

